

PANGAEA

STARTERS

- Tomato Bruschetta** - marinated heirloom tomatoes, semi dried tomatoes, basil and olive oil (v) **250**
Mushroom Bruschetta - mushrooms, tarragon (v) **250**
Burrata - fresh burrata cheese, heritage tomato, avocado, mango (v) **380**
Fig and Rocket Salad - aged parma ham, red wine poached figs, candied walnuts, rocket **250**
Beef Carpaccio - Carpaccio of Australian beef, tomato, rocket, pecorino, truffle balsamic **350**
Fritto Misto - lightly floured fresh seafood with garlic aioli **375**
Arancini al sapore di mare - deep fried rice balls with seafood, pecorino **375**
Cheese - selection of Italian cheeses **385**
Cold Cuts - selection of Italian meats **385**

PASTA & RISOTTO

- Crab Linguine** - linguine with crab, lemon, dill, parmesan, olive oil **550**
Lamb Parpadelle - parpadelle, ragu of braised lamb with red wine, thyme **550**
Spaghetti Carbonara - guanciale, egg yolk, parmegiano regiano, percorino **500**
Spaghetti Bolognese - Wagyu beef, tomato sauce, basil, parmesan **500**
Seafood Spaghetti - seafood spaghetti, garlic, olive oil, dried chilies, herbs **500**
Pumpkin Ravioli - sage butter, toasted hazelnuts, parmegiano regiano, pancetta crisp **450**
Truffle Risotto - risotto, white truffle, parmesan, roast chicken jus **495**
Lobster Risotto - risotto, maine lobster, tomato, parmesan, basil, lobster beignet **495**

MAINS

- Saltimbocca** - chicken escalope fried with parma ham & sage, spinach and herb potatoes **550**
Osso Bucco - veal osso bucco with saffron risotto, veal jus **650**
Fillet Steak Rossini - roasted tenderloin of black Angus beef (MBS5), Foie Gras, asparagus, maitake mushrooms & red wine sauce **1250**
Sea bass Pepperonata - sea bass with a lemon and herb sauce **550**

PIZZA

- Caprese** - tomato sauce, mozzarella, parmesan, basil (v) **350**
Diavola - tomato sauce, salami picante, pepperoni, mozzarella, parmesan **380**
Funghi - tomato sauce, portobello, shitake, shemiji mushrooms, fontina (v) **450**
Tartufo Bianco - percorino, mozzarella, tallegio, white truffle, truffle oil (v) **495**
Frutti di Mare - tomato sauce, seafood, mozzarella **495**
Picante Dolce - Nduja spicy sausage, roasted peppers, mascarpone, garlic, honey **495**
Quattro Formaggi - mozzarella, fontina, tallegio, gorgonzola **495**

SIDES

- Pepperonata** - slow cooked peppers, onions and tomato (v) **185**
Rocket Salad - rocket, parmesan, balsamic (v) **185**
Polenta - creamy polenta (v) **185**
Sautéed Potatoes - sautéed potatoes with herbs, sea salt (v) **165**

DESSERT

- Chocolate tiramisu** (v) **295**
Madagascan Vanilla Ice Cream Affogato (v) **295**
Amaretto Semi-fredo (v) **295**
Sicilian Lemon Tart (v) **295**

(V) vegetarian, some or all dishes may contain traces of nuts
all prices are in Thai Baht and subject to 10% service charge and 7% tax